Coconut Macaroons

4 ea. egg whites (room temperature)
¼ tsp. cream of tartar
1½ cup confectioner's sugar
½ cup shredded coconut
½ tsp. almond extract

Preheat oven to 300 degrees. In a small bowl with mixer at high speed, beat eggs and add cream of tartar until soft peak forms. Beating at high speed, gradually add the sugar, until dissolved. The whites should stand in stiff glossy peaks with rubber spatula. Fold in coconut and almond extract until mixed.

Drop mixture with a spoon onto a large cookie sheet, about 1-inch apart. **Bake until dry;** remove from rack.

Enjoy!

Your pal,
Mickey Mouse